



## SAN MAGLORIO

### VINE VARIETY

Sangiovese di Romagna.

### VINEYARD

Name: Vigna Ospedaletto, Vigna Colombarone.

Exposure: east, south-east.

Soil: clay with limestone and sand content.

### TRAINING SYSTEM

Spurred cordon.

### DENSITY OF PLANTING

5000 vines /ha

### YEAR OF PLANTING

1993/97

### HARVEST

First half of October.

### HARVEST METHOD

Harvest by hand, by selecting the right grapes, with previous additional thinning out.

### FERMENTATION

Grapes are destemmed and crushed, transported into fermentation vessels at a temperature of 28/30° C. The must stays in contact with the skins to allow the extraction of colours and tannins for 10 days approximately.

### AGEING

After racking off of the lees and the malolactic fermentation, part of the wine ages in steel for 5 to 6 months and only 5% of it is refined in second hand barriques for 6 months. Before bottling, wines varieties from different plot of vineyards are blended together: 60% Sangiovese from 8 year-old vineyards, 40% from older vineyards.

### FEATURES

**Colour:** ruby red colour with violet nuances.

**Nose:** wine with delicate aromas of violet, soft intense and balanced taste.

**Mouth:** dry, harmonic, sometimes tannic, with hints of wild berries. Slightly bitter aftertaste.

**Served with:** Sangiovese di Romagna DOC Sup. matches well with salami appetizers, red meat and soft aged cheeses.

**Service temperature:** to be served at 16° C..

**Capacity:** lt. 0.75.